

JC BRUNO

valentine's day   
MENU

\$130 PER COUPLE

*starters*

**AMUSE BOUCHE**

**COMPLIMENTARY GLASS OF CHAMPAGNE**

**CITRUS AND CHAMPAGNE SALAD**

Orange Segments, Fennel Prosecco Pickles, Tomatoes  
and Champagne Vinaigrette  
- OR -

**CRAB CAKES**

Dungeness Crab, Tomato Concasse, Basil, Avocado Aioli  
- OR -

**GRILLED GULF PRAWNS**

Cream of Corn with Corn Salsa

  
*main course*  
(CHOOSE TWO)

**CALIFORNIA HALIBUT**

Potato Celery Puree, Sautéed Spinach  
and Carrot Ginger Beurre Blanc  
- OR -

**BRAISED SHORT RIBS**

Gratin Potatoes, Rainbow Carrots  
and Thyme Pinot Noir Reduction  
- OR -

**GRILLED FILET MIGNON**

Truffle Mashed Potatoes, Asparagus  
and Pinot Noir Reduction  
- OR -

**CAULIFLOWER STEAK**

(VEGAN, VEGETARIAN, GLUTEN FREE)  
Portobello, Sautéed Spinach, Zucchini served with  
Garlic White Wine and Marinara Sauce

  
*dessert*

**PASSION FRUIT PANA COTTA**

Vanilla Bean Custard, Passion Fruit Coulis  
and Mini Pavlova

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